



BEER

TAP

Miller Light, WI, USA 4.2% abv	4.50
Castle Danger Cream Ale, MN, USA 5.5% abv	6.50
Stella Artois, Belgium 5.2% abv	6.50
Summit EPA, MN, USA 5.2% abv.....	6.50
Peroni, Italy 4.7% abv.....	7.00
Seasonal Selection.....	Market Price

BOTTLE

Bud Light, MO, USA, 4.2% abv	4.50
Budweiser, MO, USA, 5.0% abv.....	4.50
Coors Light, CO, USA, 4.2% abv.....	4.50
Michelob Golden Light, MO, USA, 4.1% abv	4.50
Amstel Light, Netherlands, 3.5% abv.....	5.50
Blue Moon Belgian White, CO, USA, 5.4% abv	5.50
Corona, Mexico, 4.5% abv	5.50
Grain Belt Nordeast, MN, USA, 4.7% abv	5.50
Heineken, Netherlands, 5.0% abv	5.50
Paulaner Weizen-Radler, Germany, 0.3% abv	5.50
Sam Adams Boston Lager, MA, USA, 4.9% abv	5.50
Bells 2 Hearted IPA, MI, USA, 7.0% abv	6.50
Crispin Hard Cider, CA, USA, 5% abv.....	7.00
Fulton Lonely Blonde, MN, USA, 4.8% abv	6.50
Fulton Sweet Child of Vine, MN, USA, 6.4% abv.....	6.50
Lift Bridge Farm Girl, MN, USA, 5.8% abv.....	6.50
Moretti La Rossa, Italy, 7.2% abv	6.50
Newcastle Brown Ale, England, 4.7% abv.....	6.50
Crispin Hard Cider, CA, USA, 5% abv.....	7.00
Guinness, Ireland, 4.2% abv	7.00
Sam Smith Oatmeal Stout, England, 5.0% abv	7.00
Surly Furious, MN, USA, 6.7% abv.....	7.00

COCKTAILS

VENETIAN SUNSET

Muddled orange slice, Gioia Luisa Orangetcello, orange juice, shaken, topped with Astoria Prosecco. 10.50

ESPRESSO MARTINI

Godiva Chocolate Liqueur, Stoli Vanilla Vodka, Baileys, Lavazza espresso coffee. 10.50

RASPBERRY LEMON FRIZZANTE

Raspberry Puree, Stoli Razberi, shaken, topped with Astoria Prosecco, San Pellegrino Limonata, lemon twist garnish. 10.50

SICILIAN OLD FASHIONED

Muddled orange slice, bitters, Luxardo Cherry juice, Basil Hayden Whiskey, Italian Sweet Vermouth, splash of soda, Luxardo Cherry garnish. 10.50

MAKER'S MANHATTAN

Maker's Mark Bourbon, Italian Sweet Vermouth, Fee Brothers Bitters, Luxardo Cherries garnish. 10.00

ITALIAN MARGARITA

Jose Cuervo, Triple Sec, Sweet and Sour mix, shaken, Amaretto di Saronno float, lime wedge garnish. 9.50

CELEBRATION

Aviv 613 Vodka, St. Germain, shaken, topped with Astoria Prosecco, lemon twist garnish. 9.50

FRENCH 75

Fresh squeezed lemon juice, powered sugar, Hendrick's Gin, shaken, topped with Astoria Prosecco, lemon twist garnish. 9.50

APPETIZERS

BRUSCHETTA

Warm Roma tomatoes and fresh basil tossed in olive oil and served on garlic crostini. 8.99

MEDITERRANEAN ARTICHOKE DIP

Sun-dried tomatoes, artichoke hearts, red and green bell peppers baked into a creamy cheese dip. Served with Pugliese bread. 10.99

MOZZARELLA CAPRESE

Fresh mozzarella, tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic vinegar. 9.99

CALAMARI

Tender squid rings dusted with seasoned semolina flour and lightly fried, served with lemon aioli. 12.99

MUSSELS ALLA PESCATORE

Steamed in white wine and red pescatore seafood sauce with Roma tomatoes, garlic and fresh chopped basil. Served with garlic Parisian crostini. 12.99

SEARED AHI TUNA

Pan seared with our signature 12-pepper spice blend. Served chilled with organic greens and a sweet and spicy orange sauce. 12.99

SHRIMP AGLIO E OGLIO

Tender shrimp baked in aglio e oglio sauce with toasted Italian bread. 12.50

MARGHERITA PIZZA

Fresh mozzarella and tomato sauce with fresh basil on our homemade crust. 12.50

SHRIMP & ARTICHOKE PIZZA

Baby shrimp, artichokes, mozzarella and pesto cream sauce on our homemade crust. 13.50

MEDITERRANEAN PIZZA

Roasted red peppers, Kalamata olives, artichoke hearts, sun-dried tomatoes and fresh diced tomato sauce on our homemade crust. 12.50



SOUP AND SALAD

SOUP OF THE DAY

Ask your server for today's selections

Cup 4.50 | Bowl 7

POACHED PEAR BALSAMIC SALAD

Bartlett pears poached in port wine and balsamic vinegar on top of a blend of mixed greens and romaine lettuce with walnuts, gorgonzola cheese and balsamic vinaigrette. 11.99 ADD CHICKEN - 4.00 ADD SHRIMP - 5.00

GRILLED SALMON SALAD

Grilled orange-glazed Atlantic salmon served on a bed of romaine and fresh baby spinach with Roma tomatoes, shaved parmesan cheese and blood orange vinaigrette. 16.99

GRILLED CHICKEN CAESAR

Grilled chicken breast and romaine lettuce, Roma tomatoes, shaved parmesan and croutons, tossed with our house Caesar dressing. 14.99

BAKED PASTA

ADD A HOUSE SALAD FOR 2.99 OR A CAESAR OR POACHED PEAR SALAD FOR 3.99

SEAFOOD CANNELLONI

Shrimp, scallops and white fish wrapped in a sheet of pasta, topped with a seafood sherry cream sauce and baked. 18.99

LASAGNA

Layers of pasta with our homemade Bolognese sauce, béchamel, mozzarella and parmesan cheeses. 17.50

MOSTACCIOLI SICILIANI

Penne pasta mixed with our fresh tomato sauce, Italian sausage, onions, red and green peppers, topped with mozzarella cheese. 17.50

PASTA

Add a house salad for 2.99 or a caesar or poached pear salad for 3.99

LINGUINI AGLIO POSITANO

Tossed with sun-dried tomatoes, artichoke hearts, Kalamata olives and spinach in our aglio e oglio sauce. 13.99 ADD GRILLED CHICKEN - 4.00 ADD SAUTEED SHRIMP - 5.00

SPAGHETTI GAMBERETTI

Sautéed shrimp, ripe Roma tomatoes, fresh chopped basil and minced garlic tossed in olive oil. 18.99

SPAGHETTI AL POMODORO FRESCO

Ripe Roma tomatoes, fresh chopped basil and minced garlic tossed in olive oil. 13.99 ADD GRILLED CHICKEN - 4.00

SPAGHETTI & MEATBALLS

Smothered in fresh tomato sauce. 15.99

MARSALA RAVIOLI

Chicken and portabella filled ravioli with sautéed chicken and portabella mushrooms in a creamy sweet marsala sauce. 18.99

LINGUINI AL FRUTTI DI MARE

Clams, mussels, shrimp and Atlantic cod sautéed in our red pescatore seafood sauce. 21.99

SPICED CHICKEN PENNE

Penne pasta in pesto cream sauce topped with sun-dried tomatoes, roasted red peppers and Cajun-spiced chicken breast. 16.99

CRAB RAVIOLI

Stuffed with crab and cheese with red, green and yellow peppers in a Grand Marnier parmesan cream sauce. 18.99

FETTUCCINE CHICKEN ALFREDO PRIMAVERA

Sautéed chicken and a medley of carrots, broccoli, mushrooms and yellow squash in a parmesan cream sauce. 16.99

FETTUCCINE BOLOGNESE

Our Nonna's tomato sauce infused with seasoned ground beef. 14.50

PENNE ROSA CON CARNE

Penne pasta tossed in our hearty rosa vodka sauce with tomato, parmesan cream, gorgonzola and seasoned ground beef. 14.99

CHICKEN & SPINACH GNOCCHI

Gnocchi tossed with sautéed chicken and fresh spinach in a pesto parmesan cream sauce with gorgonzola cheese. 17.99

CHICKEN AND VEAL

ADD A HOUSE SALAD FOR 2.99 OR A CAESAR OR POACHED PEAR SALAD FOR 3.99

(NEW) CHICKEN PESTO LEMONCELLO

Topped with pesto Lemoncello cream sauce served with fettuccine tossed in the same sauce . 19.99

CHICKEN PARMIGIANA

Hand breaded and smothered in tomato sauce, topped with melted mozzarella cheese and served with spaghetti marinara. 19.99

CHICKEN LIMONE

Sautéed artichoke hearts and capers in a lemon basil buerre blanc sauce served with grilled asparagus and garlic mashed potatoes. 19.99

CHICKEN MARSALA

Sautéed portabella mushrooms and garlic in a creamy sweet marsala wine sauce served with garlic mashed potatoes. 19.99

(NEW) VEAL PESTO LEMONCELLO

Topped with pesto Lemoncello sauce served with fettuccine tossed in the same sauce. 24.99

VEAL PARMIGIANA

Hand breaded and smothered in tomato sauce, topped with melted mozzarella cheese and served with spaghetti marinara. 24.99

VEAL LIMONE

Sautéed artichoke hearts and capers in a lemon basil buerre blanc sauce served with grilled asparagus and garlic mashed potatoes. 24.99

VEAL MARSALA

Sautéed portabella mushrooms and garlic in a creamy sweet marsala wine sauce served with garlic mashed potatoes.

STEAKS AND CHOPS

ADD A HOUSE SALAD FOR 2.99 OR A CAESAR OR POACHED PEAR SALAD FOR 3.99

(NEW) CHIANTI FILET

8 oz. Filet topped with Portabella mushrooms and demi glace chianti sauce served with garlic mashed potatoes. 34.99

RIBEYE SOLE MIO

14 oz. Ribeye topped with sweet caramelized onions, chopped sautéed bacon and Marsala reduction sauce. Served with garlic mashed potatoes. 34.99

BALSAMIC MEDALLIONS WITH RISOTTO

Two 4 oz. beef tenderloin medallions grilled and set on a bed of caramelized onions with a balsamic butter reduction and gorgonzola cheese, served with Chianti mushroom risotto 34.99

PORK RIBEYES

Two 8 oz. Pork Ribeyes rubbed with sweet spices, set on a bed of caramelized onions and topped with sun-dried cranberries and finished with port reduction. Served with Chianti mushroom risotto. 24.99

SIMPLY GRILLED STEAKS

8 oz. FILET MIGNON 31.99
14 oz. RIBEYE 31.99

Served with garlic mashed potatoes

STEAK TOPPERS

Sautéed Portabella Mushrooms 3.50
Caramelized Onions 2.00
Melted Blue Cheese 2.00
Balsamic Butter Reduction 3.00



FISH AND SEAFOOD

ADD A HOUSE SALAD FOR 2.99 OR A CAESAR OR POACHED PEAR SALAD FOR 3.99

ADOBO LEMON BEURRE BLANC SALMON

8 oz. lightly breaded and baked fresh Norwegian salmon, topped with lemon chipotle adobo buerre blanc sauce. Served with Grand Marnier Pesto Risotto Arborio and grilled asparagus. 25.99

CIOPPINO

A delicate Italian stew of clams, mussels, shrimp and Atlantic cod in a seafood pescatore sauce. Served with garlic Parisian crostini. 23.50

SALMON ETNA

Grilled Norwegian salmon topped with artichoke hearts, capers and spinach with a light fresca sauce. Served with mixed sautéed vegetables. 25.99

(NEW) AMARETTO BEURRE BLANC

AUSTRALIAN SEA BASS (BARRAMUNDI)

Australian sea bass topped Toasted almonds in amaretto buerre blanc sauce served with mashed potatoes and broccoli . 26.99

BAKED WALLEYE BEURRE BLANC

Lightly breaded Canadian walleye with lemon buerre blanc served with mixed sautéed vegetables. 25.50

AUSTRALIAN SEA BASS (BARRAMUNDI) AND SHRIMP

Australian sea bass topped with shrimp, sundried tomatoes, kalamata olives, artichokes in garlic oil Sicilian sauce served with grilled asparagus. 27.99